

Spinach & Mushroom Smoked Gouda Risotto

Yield: 6 servings
mins.

45

Risotto:

2 cups water
2 cups chicken broth
1 tbsp butter
1/3 cup chopped shallots
2 cups short grain rice
1/2 cup dry white wine
1/2 tsp salt
1 1/2 cups (5 oz) shredded
smoked gouda cheese
5 cups chopped spinach (5
oz)

1 1/2 lbs assorted sliced
mushrooms
1/3 cup chopped shallots
1/4 cup dry white wine
1 1/2 tsps chopped fresh
thyme
1 1/2 tsps chopped fresh
rosemary
1 garlic clove, minced
1/4 tsp salt
1/4 tsp black pepper
1/4 cup (1 oz) grated fresh
parmesan cheese

Mushrooms:

1 tbsp olive oil

1. To prepare risotto, combine water and broth; set aside. Melt butter in a large saucepan over medium heat. Add shallots, cover and cook 2 minutes. Add rice; cook 2 minutes, uncovered, stirring constantly. Stir in wine; cook 30 seconds or until the liquid is nearly absorbed, stirring constantly. Add salt and broth mixture, $\frac{1}{2}$ cup at a time, stirring constantly until each portion of the broth is absorbed before adding the next (about 20 minutes total). Stir in the gouda; cook just until melted. Stir in spinach; cook just until wilted.

2. To prepare the mushrooms, heat olive oil in a large skillet over medium-high heat. Add mushrooms, and saute 5 minutes or until beginning to brown. Add shallots, wine, thyme, rosemary, and garlic; saute 1 minute or until wine is absorbed. Sprinkle with salt and pepper.

3. Divide risotto evenly among 6 bowls; top with mushroom mixture, and sprinkle with parmesan.

